

DINNER MENU

Friday & Saturday - From 5:30pm

MATARIKI CHEF'S MENU 69PP

5 courses, for the whole table



ADD A BEVERAGE MATCH \$49

MATARIKI

Sourdough bread & smoked butter

WAITĀ

Oyster au naturel, Kawakawa oil & oyster emulsion

WAITĪ

Smoked eel, watercress & potato veloute

TUPU-Ā-NUKU

Confit Lamb shoulder, Kumara & horopito gnocchis & jus

TUPU-Ā-RANGI

Vanilla poached Apple, Buckwheat crumbs, Maple syrup cloud

A LA CARTE DINNER

This menu - designed to be shared - is inspired by the Mediterranean cuisine
We value sustainable, seasonal & local products.

TAPAS

OLIVES	DF GF VG	10
Marinated whole olive with fennel & lemon		
BREAD & SMOKED BUTTER	V	12
Sourdough bread, churned smoked butter		
CHARCUTERIE		
Poaka salami & chorizo, Coppa, sourdough & pickles		
	FOR ONE	18
	FOR TWO	28
OYSTERS	GF	
Oysters au naturel, Kawakawa oil & oyster emulsion - 3 Minimum order		
	EACH	6
	HALF DOZEN	30
	DOZEN	60

Please let us know of any dietary requirements
Some dishes can be made GF or VG upon request

VEGETABLES

Recommended 1 for two people

KUMARA & HOROPITO GNOCCHIS	V	20
Brown butter & Parmesan		
BRAISED FENNEL	V GF	17
Orange butter		
POTATO MILLEFEUILLE	V GF	16
Wild roquette & Pecorino cheese		
CEASAR SALAD		16
Romaine Lettuce, croutons, parmesan, anchovies, Caesar dressing		

PROTEINS

Recommended 1 for two people

RIB EYE ON THE BONE	GF	72
55 days, hand picked, with smoked butter		
CONFIT LAMB SHOULDER	GF DF	68
Whole shoulder slow cooked for 12 hours, Gremolata & jus		
FISH MEUNIERE		POA
Line caught whole flounder, pan fried with butter, parsley & capers		

DESSERTS

AFFOGATO	GF	10
Mount Made vanilla ice cream, espresso shot Add a shot Khalua or Bayleys +6		
LEMON SORBET	GF DF VG	10
Mount Made lemon & mint sorbet, coconut macaron Add a shot of NZ Limoncello +6		
VANILLA POACHED APPLE	GF	14
Buckwheat crumbs, Maple syrup cloud		
CHOCOLATE SOUFFLE		16
Dark chocolate souffle, Mount Made vanilla ice cream - allow 20 minutes		
CHEESE PLATE		18
Brie de Moutere, quince jelly, grapes, sourdough bread		

THE
TRADING
POST



BRUNCH & DINNER MENU


WINTER 2022

The Trading Post French Bistro
1 Hall Road, Paengaroa
www.thetradingpost.nz
07 262 01 42
info@thetradingpost.nz



BRUNCH MENU

Wednesday to Sunday - From 9am to 2pm

HAM & CHEESE CROISSANT 13
Baked croissant with champagne ham, cheddar & persillade & side of salad

CROISSANT EGGS BENEDICT 23
Stuffed croissant with two free range poached eggs, sauteed spinach & homemade hollandaise sauce.
Your choice: Smoked salmon / Crispy bacon / Mushrooms 

EGGS ON TOAST  14
Two free range poached eggs, Mama Kali's microgreens & homemade hollandaise sauce on sourdough toast
Swap bread for potato rosti + 3 

MUSHROOM ON TOAST  20
Sauteed Mārama Oyster mushrooms, pickled red onion & roquette leaves on sourdough toast
Swap bread for potato rosti + 3 

BELGIUM WAFFLE 14
Apple & vanilla compote, maple butter
Add crispy bacon + 6

VIENNOISERIES & PASTRIES
Check our food cabinet

EXTRAS

Crispy bacon	6
Poached egg each	3
Sauteed mushrooms	6
Smoked salmon	6

Swaps (instead of Bread) 	
GF Bread	2
Potato rosti	3

OLIVES   10
Marinated whole olives with fennel & lemon

BREAD & SMOKED BUTTER  12
Sourdough bread, churned smoked butter

CHARCUTERIE  18
Poaka salami & chorizo, Coppa, sourdough bread & pickles

SMOKED FISH RILLETTES  16
Smoked kahawai rillettes served on baby cos leaves

CHEESE PLATE  18
Brie de Moutere, quince jelly, grapes, sourdough bread

MAINS

CIABATTA TOASTED SANDWICH 20
Toasted sandwich with coppa, baby spinach, Wildfire rind cheese, pickles & persillade

WARM BUCKWHEAT, PUMPKIN, & RICOTTA SALAD   24
Smoked ricotta, roasted butternut pumpkin, walnuts, lemon & honey drizzle, Mama Kali's microgreens on a warm NZ buckwheat salad
Add bacon or smoked salmon + 6

WILTLOAF, SALMON & ORANGE SALAD   26
Wiltloaf, hot smoked salmon, sliced orange, walnuts, balsamic vinegar & Mystery Valley Olive oil dressing

TRUFFLE RISOTTO   34
Carnaroli risotto with parmesan and truffled butter, sauteed Mārama Oyster mushrooms, freshly shaved Te Puke Périgord Truffle

LUNCH MENU

Wednesday to Sunday - From 11am to 2pm

TAPAS

AFFOGATO 10
Mount Made vanilla ice cream, espresso shot
Add a shot Khalua or Bayleys +6

CHOCOLATE LAVA CAKE 15
Served with Mount Made lemon & mint sorbet

BELGIUM WAFFLE 14
Apple & vanilla compote, maple butter
Add vanilla ice cream + 3

DESSERTS





KIDS MENU

Ham & cheese toasted sandwich 10
Served with fruits | GF free bread +2

Kids Waffle 12
Belgium waffle, whipped cream & fruits

Kids Ice cream 5
Vanilla Ice cream with sprinkles



 Gluten Free  Dairy Free  Vegetarian  Vegan

Let us know of any dietary requirements
For groups of 6 or more we require one bill per table or for the bill to be divided equally

COCKTAILS

SPRITZ

Aperol, sparkling wine, soda water

HONEY CHILD

Gin, grapefruit, lemon juice, honey, cranberry & rosemary

APPLE & SAGE CRISP

Dark rum, apple juice, sage infused maple syrup

NORMANDY

Calvados, Saint Germain liquor, lemon juice, tonic water & orange peel

AMARETTO SOUR

Amaretto, lemon juice, simple syrup, egg white

BUSHMAN SOUR

Whiskey, rooibos syrup, egg white, lemon juice, orange peel

MOCCHATINI

Cognac, Cocoa liquor, cream & fresh espresso

WINE BY THE GLASS

SPARKLING

Veuve du Verney Brut

ROSE

Listel rosé

WHITES

Sauvignon Blanc Clos Henry

Chardonnay Buxy

Pinot Gris Arthur Metz

REDS

Pinot noir Unravalled Carrick

Syrah Ventoux Delas

BEERS

Gisborne Gold Lager

Gisborne light pilsner 2.4%

Heineken zero 0%

Lumberjack Session IPA - Chainbrake

CIDER

Kerouac France 5%

Rochdale NZ 4.5%

HOT BEVERAGES

14 Far East Coffee -

Fair Trade & organic coffee from Gisborne - All coffee are served double shot

15 Black (Espresso, Long black, americano) 4

White (Flat white, Latte, Cappucino) 4.5

Mochaccino 5

16 Equagold Hot chocolate 4.5

Chai latte 5

18 Extras

Large 1

Almond/Coconut/Oat milk 1

Hazelnut/vanilla/caramel syrup 0.5

Pouring cream / Extra shot 1

16 Take away cup 0.5

Webster's Tea -

Organic loose tea from Tauranga 4.5

English breakfast / Earl Grey

Lime ginger green tea

Webster's Herbal Tea -

Turmeric / Blood orange rooibos / Chocolate & fennel / Berry 4.5

COLD BEVERAGES

ICED Espresso coffee / coffee latte / chocolate 5.5

Pour over on ice

+ Add whipped cream 1

Phoenix organic Juice 7

Orange, mango & apple / Apple, peach & raspberry

Pete's natural sodas 7

Lemonade / Feijoa Lemonade / Cola / Blackcurrant crush / Ginger beer

Good Buzz Kombucha 7

Feijoa / Raspberry & Lemon

Antipodes Sparkling water

500ml 7

1000ml 11

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SPIRITS

GIN

Bombay Sapphire 9
Curiosity 11

VODKA

Skyy 9
Stolichnaya 10

RUM

Matusalem platino 9
Matusalem Anejo 9
Diplomatico mantuano 11

WHISKEY

Glen Grant Arboralis 9
Johnnie walker Red Label 9

BOURBON

Russell's Reserve 10 YO 10

TEQUILA

Jose Cuervo Especial gold 8
Blu reposado 10

APERITIFS

Ricard 8
Vermouth cinzano 8
Galway Pipe Port 12YO 9
Campari / Aperol 8

LIQUORS

Baileys 8
Kahlua 8
Frangelico 8
Cointreau 8
Saint Germain 9

DIGESTIFS

Grand Marnier 9
Cognac Camus Ile de Re 10
Cognac Martell VSOP 10
Calvados 10

SPARKLING WINE BY THE BOTTLE

Veuve du Vernay Brut - 11% France 45
FRV100 - Sparkling red wine 8.5% France 48
Spade Oak Blanc de Blanc - 12.5% Gisborne NZ 65
Crémant d'Alsace Rosé - 12.5% Gustave Lorentz 70
Champagne Lanvin Brut - 12.5% France 100

WHITE WINE BY THE BOTTLE

SAUVIGNON BLANC

Clos Henry 2018 - 13.5% Marlborough NZ 52
Ata Rangi Te Wa 2019 - 13% Martinborough NZ 62

CHARDONNAY

Buxy 2019 - 13% Coteaux Bourguignons France 58
Babich Headwaters Organic 2019 - 13.5% Hawkes Bay NZ 64

RIESLING

Framingham Classic 2019 - 13% Marlborough NZ 55

GEWURZTRAMINER

Gustave Lorentz Reserve 2018 - 13.5 % Alsace France 84

PINOT GRIS

Arthur Metz 2018 - 13% Alsace France 62
Maude 2019 - 3.5% Central Otago NZ 68

OTHERS

Albarino 2019 - 12.5% Spain 45
Viognier Delas 2019 - 13.5% France 38
Cotes du Rhone Blanc Perrin 2019 - 12.5% France 55

ROSE WINE BY THE BOTTLE

Listel rosé - 12.5% Languedoc France 46
Carrick rosé - 13.5% Central Otago NZ 56

RED WINE BY THE BOTTLE

SYRAH / SHIRAZ

Ventoux Delas 2018 - 14.5% Ardèche France 52
The Davey Estate Shiraz Shingleback 2018 - 14.2% South Australia 68

CABERNET SAUVIGNON / BLEND

Carbonneau Classic 2017 - 14% Bordeaux France 375ml 42
Madiran Origine Aydie 2017 - 13.5% Madiran France 52
Craggy Range Te Kahu 2019 - 13.5% Hawkes Bay NZ 72
Ata Rangi Célèbre 2018 - 13.5% Martinborough NZ 96

PINOT NOIR

Carrick Unravelled 2019 - 13.5% Central Otago NZ 68
Petit Clos Clos Henry 2018 - 13.5% Marlborough NZ 74

OTHER GRAPES

Gamay Te Mata 2021 - 13% Hawkes's Bay NZ 64

WINE BY THE GLASS

SPARKLING

Veuve du Vernay Brut 10

ROSE

Listel rosé 10

WHITES

Sauvignon Blanc Clos Henry 11

Chardonnay Buxy 12

Pinot Gris Arthur Metz 13

REDS

Pinot noir Unravelled Carrick 14

Syrah Ventoux Delas 11